

AQUAVIT

LONDON

HOUSE & CLASSICS

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| Nordic Gimlet - Aquavit, lime cordial, lime, celery bitters..... | 14.00 |
| Borealis - Gin, maraschino liqueur, creme de violette, lemon..... | 14.00 |
| Wild Sour - Whiskey, spicy vanilla sugar, egg white, lingonberries, lemon... | 14.00 |
| Polarized - Aquavit, gin, cointreau, vodka, citrus, ginger ale..... | 14.00 |
| Choklad Fashion - Luxardo maraschino, cognac, chocolate bitters..... | 14.00 |

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|------------------------|-------|
| Vodka Martini | 13.00 |
| Gin Martini | 13.00 |
| Aperol Spritz | 13.00 |
| Negroni | 13.00 |
| Margarita | 13.00 |
| Bloody Mary | 13.00 |
| Espresso Martini | 13.00 |

AQUAVIT & TONIC

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| Skåne - Cumin, Fennel | 12.50 |
| Nordic Akevitt - Herbal, Bitter wormwood, Chamomile flower..... | 12.50 |
| Ahus - Fennel, Rosemary | 12.50 |
| Loittens Three Stars - Sherry, Vanilla, Herbal..... | 12.50 |

BEERS

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|------------------------------|------|
| Menabrea Lager 4.8% | 6.00 |
| Toast Session IPA 4.5% | 6.00 |
| Toast Pale Ale 5% | 6.50 |

COOLERS & FRESH JUICE

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| Scandi Blossom | 6.50 |
| Hygge | 6.50 |
| Mango & Passion fruit Smoothie | 5.00 |
| Fresh Orange Juice | 4.50 |
| Apple | 3.00 |
| Pineapple | 3.00 |
| Tomato | 3.00 |
| Cranberry | 3.00 |

SELECTION OF WINE BY THE GLASS

SPARKLING

^{125ml}

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|--|-------|
| NV Prosecco Superiore Asolo, Extra Dry, Ca' Morlin, Italy..... | 9.00 |
| NV Classic Cuvée, Nyetimber, England..... | 15.00 |
| 2017 Rosé Brut, Rathfinny, England | 16.00 |

WHITE

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| 2020 Sauvignon Blanc, Gabriëlskloof, Walker Bay, South Africa | 9.00 |
| 2019 Vouvray sec, Clos de Nouys, Loire valley, France | 12.00 |
| 2006 Chablis 1er Cru 'Côte de Léchet', Etienne Defaix, Burgundy, France | 19.00 |

ROSÉ

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| 2020 Côtes de Provence, Château Miraval, Provence, France | 11.00 |
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RED

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| 2019 Pinot Noir 'Les Ursulines', Jean-Claude Boisset, Burgundy, France | 11.00 |
| 2014 Rioja Gran Reserva 'Coto de Imaz', El Coto, Rioja, Spain..... | 13.00 |
| 2015 Chateau Durfort-Vivens 'Vivens', Bordeaux, France..... | 19.00 |

SET LUNCH

from 12:00 to 14:15 Tuesday to Friday

Two courses 29.00
Three courses 32.00

Ask your waiter for today's set lunch

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| Selection of bread or gluten free bread with smoked cod roe butter | 7.00 |
| Pickled vegetables | 6.00 |
| Smoked fish mousse dip, pickled cucumber, Knäckebröd | 7.00 |

SMÖRGÅSBORD

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| Spring radish salad, sorrel mustard, smoked vegan cheese..... | 10.00 |
| Pickled herring selection with mustard, dill, sour cream | 15.00 |
| Gravlax, mustard, dill sauce | 10.00 |
| Shrimp Skagen | 15.00 |
| Sweetbread, lingonberry chutney, black garlic, red wine jus | 13.00 |
| Langoustine bao bun..... | 16.00 |

MAINS

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| Swedish meatballs..... | 20.00 |
| <i>lingonberry, pickled cucumber, potato mash</i> | |
| Beef Rydberg | 28.50 |
| <i>caramelised onion, onion puree, confit egg yolk, horseradish cream</i> | |
| Houghton spring trout | 29.50 |
| <i>sandefjord sauce, chive, trout roe</i> | |
| Beef Striploin | 32.00 |
| <i>salt baked turnip, turnip purée, spring greens, red wine jus</i> | |
| Halibut | 34.00 |
| <i>pickled tomato, confit cherry tomato, basil and tomato consommé,</i> | |
| Pearl barley & wild mushroom risotto (v) | 20.00 |
| <i>kale, yeast</i> | |

SIDES

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| Rydberg potatoes | 6.00 |
| Charred hispy cabbage..... | 7.00 |
| Jansson's temptation | 8.00 |
| Mixed leaf salad | 5.00 |

DESSERT

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| Artic bird's nest | 10.00 |
| Apricot, Lapponia, Valrhona dulcely..... | 10.00 |
| Kladdkaka | 10.00 |
| Rhubarb glazed parfait, strawberry, white chocolate | 10.00 |
| Vegan ostkaka, lemon sorbet, gooseberry..... | 10.00 |
| Selection of sorbet..... | 10.00 |

COFFE, TEA & INFUSIONS

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| Espresso / Macchiato / Black Americano | 4.00 |
| Cappuccino / Latte / Flat White / White Americano..... | 5.00 |
| Rare Breakfast blend | 3.00 |
| Earl grey | 3.00 |
| Waikato black | 5.00 |
| Golden Lily milk oolong | 5.00 |
| Green whole leaf..... | 4.00 |
| Genmaicha green tea | 4.00 |
| White silver tips | 5.00 |
| Cornish peppermint | 3.00 |
| Whole chamomile flowers..... | 3.00 |
| Lemon blend..... | 3.00 |
| Ethiopian Koseret..... | 3.00 |

SWEET WINE AND DIGESTIVE

^{50ml}

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| Passito 'Baccadoro', Fondo Antico | 5.00 |
| 2016 Sauternes, Château Delmond | 7.00 |
| NV Ruby Reserve, Quinta do Passadouro | 4.50 |
| Limoncello Evangelista, Italy | 8.00 |
| Amaretto Disaronno, Italy..... | 8.00 |
| Wolfschmidt Kummel Liqueur, Germany | 8.00 |
| Baileys, Ireland | 8.00 |
| Courvoisier VSOP fine cognac, France | 13.00 |
| Ardberg Corryvreckan, Islay | 19.00 |